



THE GREAT NZ

# HOT CROSS BUN COMPETITION 2022



## HOT CROSS BUN COMPETITION CRITERIA

### REQUIRED ENTRY:

- 6 (six) Hot Cross Buns
- Entries can be either batch or individually baked
- Glazing is optional
- Product description card to be included

Combined baked weight:

**Maximum:** 150g each (total weight 900g)

- If batch baking: Buns should be batched to form a close cluster that display the clear lines and molding of each bun.
- If baking individually: Buns should be clearly individual with no discernable interference from other buns during proofing or baking.
- The crust should be thin, rich in colour graduating down from the top.
- Crust should be smooth without mounding, marks or tearing.
- The internal texture should be consistent, light and airy with slightly open rounded cell structure.
- The buns should show signs that they were able to achieve full volume.
- The fruit content should be evenly distributed and show clean undamaged fruit pieces.
- Spice and fruit must be blended evenly through the dough.
- The cross must be piped onto the buns in a neat, tidy and even manner; piping width should be suitable for the bun's size.

### ENTRY DETAILS:

**Entries open**

Tuesday February 1st 2022

**Entries close**

Saturday February 19th 2022, 5pm

**Entries delivery**

Friday 11th March 2022,  
no later than 5pm

**Where**

18 Williams St  
Christchurch 8011

**Judging**

Saturday 12th March 2022

**Announcement**

Wednesday 16th March 2022  
(media dependent)

## TO ENTER:

Visit the Baking NZ website  
and fill out the entry form.

[www.baking.org.nz](http://www.baking.org.nz)

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## HOT CROSS BUNS

- **Volume & General Appearance:** All buns should be of comparable size, display symmetry in their volume, presentation and cleanliness, character of spring, soundness, bloom, general character and uniformity. Correct proofing levels used with no signs either of over or under proofing.
- **Crust Colour:** Should be appropriate for the product without burning or showing under-baking characteristics.
- **Texture:** Evenness of internal texture, cell size, holes, softness, and crumb stability.
- **Aroma:** The internal smell of product should be slightly yeasty with a rich spicy and fruit overtone.
- **Crumb Colour:** Should be appropriate to the product. Most bread products should have a creamy white internal colour, display brightness and have no streaks. The crumb should be slightly coloured through the use of the spice.
- **Technical Difficulty:** Level of skill required to produce entry.
- **Flavour:** Should be appropriate for the product. Will be judged on how it tastes and if the flavor is that of a high quality Hot Cross bun. The use of spice and fruit should display a rich and flavoursome note; the spice should not be overpowering or bitter.

### THE PRIZE:

1ST PLACE

Baking NZ executive Trophy  
for Hot Cross Buns

Presentation ceremony from  
Baking NZ President

Gold Medal

Certificate for Display

5000 Award stickers  
for your products

## JUDGING CRITERIA:

### PRESENTATION

Weighting 30%

- Visual appeal
- Uniformity of size
- Decoration applied
- Clean product
- Application of filling/topping if appropriate
- No damage

### TECHNICAL SKILLS

Weighting 30%

- Crust colour
- Thickness of crust
- Degree of baking
- Even shaping
- No signs of over/under proving
- Crumb colour appropriate
- Decoration applied (cuts, dusting etc.)
- Recipe formulation

### EATING QUALITIES

Weighting 40%

- Flavour/taste
- Composition of flavours
- Crumb Textures appropriate
- Aroma
- Mouth feel
- Ingredients used

Entering baking competitions is a simple process; with each competition an entry schedule detailing the competition categories, venue, dates, and an outline of how to register your entry. Registration to compete must be completed by the entry cut-off specified in the entry schedule. After your registration you will be allocated an entrant number. This number serves to identify the products to the organisers without disclosing any of the business names and details to the judges. The judges must therefore judge each item on its merits without any knowledge of where an item comes from or who has entered. It is vital that each item you enter into the competition has your entrant notification number attached to it. Entrant numbers should be securely associated with the product (or stuck to the display board). Entries without an entrant identification number will be disqualified.

For further information contact Baking New Zealand on 0800 NZ Bake (0800 692 253) or see Terms and Conditions on the website.

To enter go to [www.baking.org.nz](http://www.baking.org.nz)